

## Session IPA 12°Blg

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **40**
- SRM **3.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (90.9%)	80 %	5
Grain	płatki jęczmienne	0.5 kg (9.1%)	60 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	38 g	40 min	13 %
Aroma (end of boil)	Sabro	38 g	0 min	15 %
Dry Hop	Centennial	125 g	2 day(s)	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	30 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Other	Glukoza 250g na koniec gotowania	250 g	Primary	5 day(s)